

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

<h1 style="margin: 0;">FSIS NOTICE</h1>	3-01	1/17/01
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SAMPLING NOTIFICATION

Why is FSIS issuing this Notice?

To alert inspection program personnel about a handout sheet (attached) that they are to provide to establishment management regarding the holding of sampled lots of Ready-to-Eat meat and/or poultry product or raw ground beef product.

What information is included in the handout?

The handout informs an establishment that its product is being sampled and suggests that the establishment hold the entire lot of the product until the results are complete. The handout emphasizes that an establishment is responsible for producing safe product according to its HACCP plan, and that sampling is a means of verification of the HACCP plan.

Why is it important to inform establishments to hold product?

Inspection program personnel should notify an establishment to hold sampled product until results are complete because ensuring that adulterated product does not enter commerce provides an important public health benefit and also avoids the negative impact of a recall of product.

How will inspection program personnel receive these handouts?

The handouts will be included in the sample supply boxes. Inspection program personnel can also call the laboratory supply hotline at 1-877-709-1982

DISTRIBUTION: Inspection Offices; T/A Inspectors; Plant Mgt; T/A Plant Mgt; ABB; PRD; Import Offices	NOTICE EXPIRES: 2/01/02	OPI: OPPDE
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When do inspection program personnel give the handout to establishment management?

Inspection program personnel should give the establishment management the handout at the time when he/she notifies the establishment that a sample will be collected. Remember, inspection program personnel are to provide the establishment management enough time to hold all product that is represented by the sample.

All questions should be directed through supervisory channels.

/s/ Philip S. Derfler

Deputy Administrator
Office of Policy, Program Development
and Evaluation

To Establishment Manager:

- X The inspector will be taking a sample of your Ready-to-Eat meat and/or poultry product or raw ground beef product to be tested for microbial hazards. Sampling is one component of verifying your HACCP system.
- X To protect public health and to avoid the negative impact of a recall, FSIS strongly recommends that you hold all product represented by the sample until results are obtained.
- X Most negative results are available within 3 days; confirmed positive results may take up to 8 days. Results will be provided to you by the inspector or the District Office. For results of future samples, you can receive results by e-mail (contact your District Office for a copy of FSIS Form 10,230-2).
- X If a recall is needed, FSIS expects you to initiate the recall in a timely fashion-- usually the same day. See FSIS Directive 8080.1 for further details.
- X It is your responsibility to determine the amount of product represented by the sample. As a guide, FSIS considers all product produced under a single HACCP plan between performance of complete cleaning and sanitizing procedures (clean-up to clean-up, including start to finish under extended clean-ups) to be an appropriate definition of a sampled lot. See FSIS Directives 10,240.2 Rev. 1 and 10,010.1.
- X If a test result is positive, and you have distributed the product, FSIS will request that you conduct a recall. FSIS may determine that more product or less product than that produced from clean-up to clean-up under the HACCP plan is represented by the sample. In making this determination, FSIS will consider such factors as the establishment's coding of product; the pathogen of concern; the processing and packaging; the equipment; the establishment's testing under its HACCP plan; the establishment's HACCP plan monitoring and verification activities performed in accordance with 417.2 and 417.4; Sanitation SOP records as required in 416.16; and whether some or all of the products controlled by the same or substantially similar HACCP plans have been affected.